



GREENS
Cafe & Bistro

Evening Menu

Nibbles

Toasted Spiced Nuts (GF/Vegan)	£3.50
Marinated Olives (GF/Vegan)	£3.95
Bread selection with dipping sauces and butter (Vegan)	£3.95

Starters

Soup of the Day (GF/V)	£4.25
Tomato with optional cheesy crouton	
Walnut and Apple Salad (Vegan/GF)	£5.25
Mixed leaf salad of crunchy apple and candied walnuts with a honey mustard dressing	
Goats Cheese Tartlet	£5.95
Served with a dressed salad and caramelised red onions	
Greens Fish Cakes	£5.95
Fish cakes with greens own chilli lime and ginger jam	
Ham Hock Terrine (GF available)	£6.25
Homemade ham hock terrine, served with damson gumbo	

Sharing Platters

Enough for two to share as a starter or a light meal

Vegetarian Platter (Vegan/GF available)	£11.95
A sharing platter of marinated olives, roasted vegetables, homemade garlicky hummus, spiced nuts and homemade breads	
Greens' Meat & Cheese Platter GF available)	£12.95
A selection of Cumberland sausages, ham hock, cheeses and our favourite chutneys, all served with homemade breads	

Mains

Layered Vegetable Boulangere (GF/Vegan)	£12.95
Layers of butternut, parsnips, courgette, peppers and fresh herbs, served with new potatoes and a tomato and onion salad	
Grilled Halloumi (GF)	£13.95
Chargrilled halloumi cheese on a golden rosti potato, served with fresh vegetables and sweet chilli sauce	
Leek and Mushroom Stroganoff (V/GF)	£13.95
Creamy leek and mushroom stroganoff, with rice and green vegetables	
Toad out of the Hole (GF/V available)	£13.95
Award winning Cumberland sausages, served with a homemade Yorkshire pudding, creamy mash, seasonal vegetables and lashings of onion gravy	
Free Range Chicken Breast (GF)	£14.50
Free range chicken breast, with creamy leeks, crushed new potatoes and fresh vegetables	
Local Lamb Curry (GF/DF available)	£14.95
Slow cooked local fell bred lamb with ginger chilli and tomatoes, served with steamed rice, a poppadum and homemade chutneys	
Luxury Fish pie	£13.95
Salmon, Prawns, Cod in a creamy dill sauce topped with cheesy mash potato served with fresh vegetables	
Pan Fried Duck Breast (GF/DF available)	£16.95
Pan fried duck breast, served with parsnip puree, red cabbage, roasted plums, summer fruit jus and green vegetables	
Slow Roast Belly Pork (GF)	£18.95
Slow roasted belly pork with a crackling top, served with mash potato, black pudding, fried egg, cider sauce and fresh vegetables	

Please make us aware of any Allergies before placing your order. Thanks

Desserts

Salted Caramel Tart (v) £5.95

With lashings of custard cream or ice cream

Sticky Toffee or Sticky Ginger Pudding (V) £5.95

From the Cartmel Village Store, traditional sticky toffee pudding or with a stem ginger twist

Brownie (Vegan/GF available) £5.95

Homemade by us with rich Belgian chocolate, served warm

Chocolate and Damson Pudding (V/GF) £5.95

Tess and Phil's amazing chocolate damson pudding, with chunks of white and dark chocolate and semi dried damsons

Ice cream Sundae (Vegan Available) £5.95

Two scoops of your choice of ice cream, with pieces of chocolate brownie, fresh fruit, chocolate sauce and whipped cream

Hunters Sticky Toffee or Ginger and Pear Pudding (V/GF) £5.95

Wonderful gluten free version of sticky toffee pudding or a slighter lighter pear and ginger pudding, both with butterscotch sauces

Ice Cream Flavours: English Lakes Double Jersey Vanilla, Death by Chocolate, Crushed Strawberry, Mint Chocolate Chip and Thunder and Lightning. Swedish Glace Vegan Vanilla

Cheese Platter (V/GF available) £6.95

A selection of cheeses with oatcakes, treacle bread, fruit and damson gumbo